

In the Claims:

Please cancel claims 1-17 without prejudice to continued prosecution. Please add new claims 18-42. The claims and their status are shown below.

1-17. (Canceled)

18. (New) A process for preparing stabilized starches, wherein said process comprises the following steps:

- a) treating starch with an amount of a reactant effective to convert organoleptic impurities and/or precursors of organoleptic impurities into hydrolyzed or oxidatively-degraded organoleptic impurities and/or hydrolyzed or oxidatively-degraded precursors of organoleptic impurities, respectively, thereby producing converted starch,
- b) bleaching said converted starch, thereby producing stabilized starch, and
- c) recovering said stabilized starch.

19. (New) The process of claim 18, wherein said bleaching step is performed with 100 ppm - 8000 ppm (based on dry starch substance) of active cholorine.

20. (New) The process of claim 19, wherein said bleaching step is performed at a temperature of from about 5°C to about 60°C.

21. (New) The process of claim 19, wherein said bleaching step is performed at a temperature of from about 10°C to about 55°C.

22. (New) The process of claim 19, wherein said bleaching step is performed at a pH of from about 3 to about 12.

23. (New) The process of claim 19, wherein said bleaching step is performed at a pH of from about 7.5 to about 11.5.

24. (New) The process of claim 19, wherein said bleaching step is performed at a pH of from about 8.5 to about 11.

25. (New) The process of claim 19, wherein said bleaching step is performed for up to 24 hours.

26. (New) The process of claim 18, wherein said reactant is selected from the group consisting of proteases, lipases, hydrogen peroxide, chlorine-free oxidants, alkaline solution, alkaline aqueous solution, and mixtures thereof.

27. (New) The process of claim 18, wherein said reactant is a protease.
28. (New) The process of claim 18, wherein said reactant is an endoprotease.
29. (New) The process of claim 18, wherein said stabilized starch has improved viscosity stability and/or improved setting properties upon cooling compared to starch treated solely with active chlorine.
30. (New) The process of claim 18, wherein the starch is a waxy starch.
31. (New) The process of claim 18, wherein the starch is a regular corn starch.
32. (New) A process for preparing stabilized starch, wherein said process comprises the following steps:
 - a) treating starch with an amount of a reactant effective to convert organoleptic impurities and/or precursors of organoleptic impurities into hydrolyzed or oxidatively-degraded organoleptic impurities and/or hydrolyzed or oxidatively-degraded precursors of organoleptic impurities, respectively, thereby producing converted starch, wherein said starch comprises from about 0.2% to about 0.4% w/w protein, and
 - b) bleaching said converted starch, thereby producing stabilized starch, wherein said bleaching is performed in the presence of from about 500 ppm to about 4000 ppm (based on dry starch) active chlorine, wherein said bleaching step is performed at a pH of from about 3.0 to about 11.5 and at a temperature of from about 5°C to about 60°C, wherein said bleaching step is performed for up to 24 hours, and
 - c) recovering said stabilized starches.
33. (New) The process of claim 32, wherein said bleaching step is performed at a pH of from about 8.5 to about 10.5.
34. (New) The process of claim 32, wherein said bleaching step is performed at a temperature of from about 10°C to about 55°C.
35. (New) A process for bleaching starch, wherein said process comprises the following steps:
 - a) treating starch with an amount of reactant effective to convert organoleptic impurities and/or precursors of organoleptic impurities into hydrolyzed or oxidatively-degraded organoleptic impurities and/or hydrolyzed or oxidatively-degraded precursors of organoleptic

impurities, respectively, thereby producing converted starch, wherein said starch comprises from about 0.25% to about 0.30% w/w protein, and

b) bleaching said converted starch, wherein said bleaching is performed in the presence of from about 1000 ppm to about 4000 ppm (based on dry substance of starch) active chlorine, wherein said bleaching step is performed at a pH of from about 8.5 to about 11 and at a temperature of from about 10°C to about 55°C, wherein said bleaching step is performed for up to 24 hours.

36. (New) The process of claim 35, wherein said bleaching step is performed at a pH of from about 9.0 to about 10.0.

37. (New) A process for preparing stabilized starch, wherein said process comprises the following steps:

a) treating starch with an amount of a protease or a mixture of proteases effective to convert organoleptic impurities and/or precursors of organoleptic impurities into hydrolyzed or oxidatively-degraded organoleptic impurities and/or hydrolyzed or oxidatively-degraded precursors of organoleptic impurities, respectively, thereby producing converted starch, wherein said protease or said mixture of proteases comprises an endoprotease,

b) reacting said converted starch with active chlorine, thereby producing stabilized starch,

c) washing said starch, and

d) optionally drying said starch.

38. (New) A sauce comprising from about 1.5% to about 4% stabilized starch produced by the process of claim 18.

39. (New) A tablet comprising from about 3% to about 80% stabilized starch produced by the process of claim 18.

40. (New) A feed, food, pharma or cosmetic product comprising stabilized starch produced by the process of claim 18.

41. (New) The product of claim 40, wherein said food product is selected from the group consisting of sauces, spreads, dressings, soups, convenience food, stabilizers for meat products, bakery products, fillings and creams.

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42. (New) The product of claim 40, wherein said pharma product is selected from the group consisting of tablets and dusting powder.